

Paringa Estate

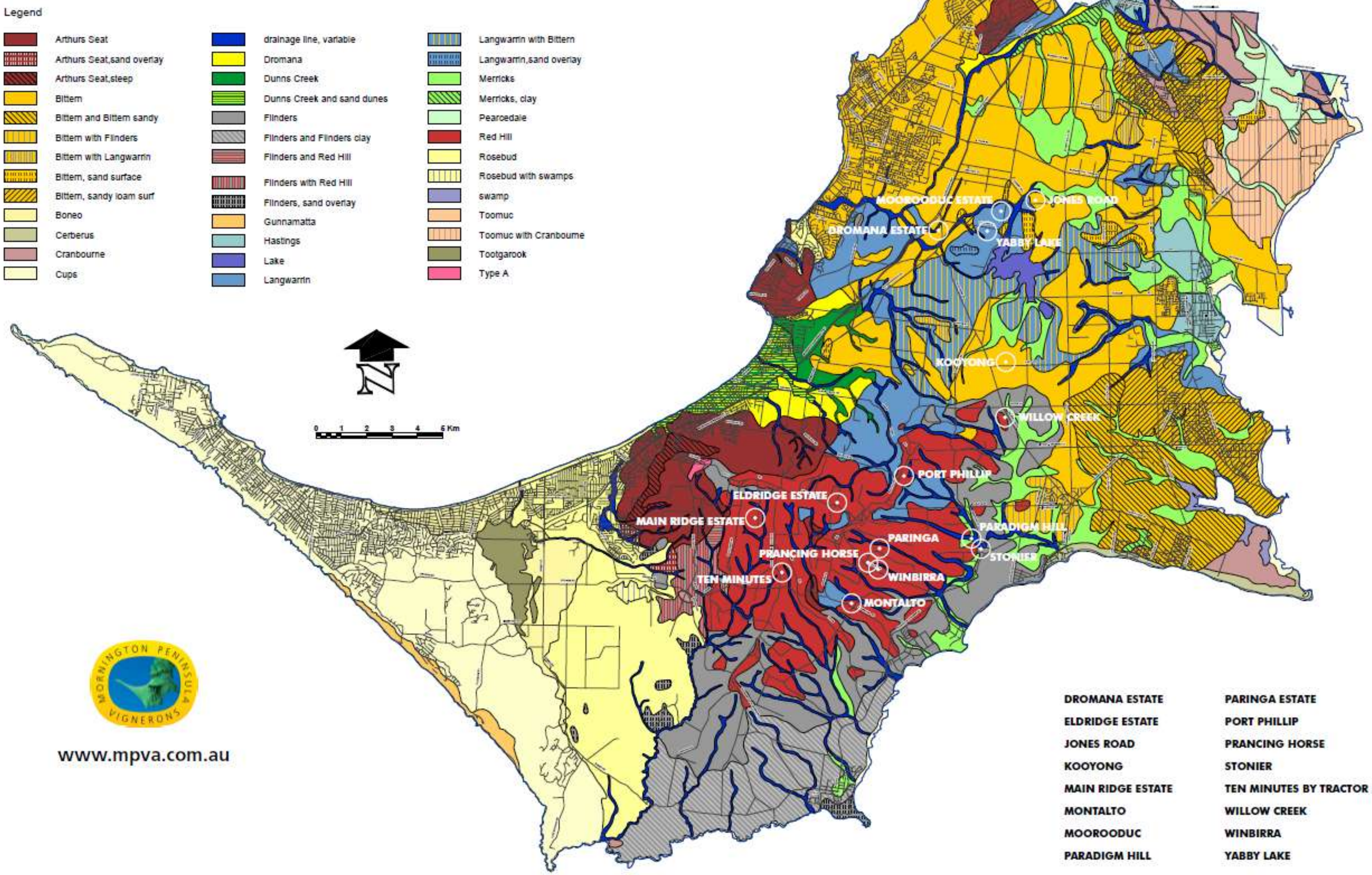
WINERY AND RESTAURANT



Perfecting Pinot Noir Workshop
Practical Case Study 1 – Paringa Estate

- Site Selection
- Viticultural Management
- Harvesting Decisions
- Fruit Handling in the Winery
- Fermentation Management
- Oak and Maturation
- Bottling

Mornington Peninsula Soils



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EARLY SPRING




STRONG VIGOUR

MECHANICAL TRIMMING



WHOLE BUNCH SAMPLING




MATURE PINOT JUST
PRIOR TO HARVEST


HAND PICKING

PROCESSING



DESTEMMING PINOT TO OPEN FERMENTER USING ELEVATORS



HAND PLUNGING



OR FULL BODY PLUNGING!



OUR NEW LINE OF FOOS



DRAINING A FOO



BARRELLING DOWN

